



## *À la carte*

<b>GISSBACH SALAD</b> with various leaf salads, vegetables, roasted kernels, bread cubes, Sbrinz cheese, cress, marinated with homemade dressing	CHF 18 / 11
<b>SOUP OF THE DAY</b>	CHF 11
<b>LOCAL BEEF TARTARE</b> with capers, radishes, cress, mustard mayonnaise and homemade brioche	CHF 38 / 26
<b>GISSBACH-HAMBURGER</b> with pulled turkey from Stägmatte, homemade mango mustard, barbecue sauce, red onions and coleslaw salad Served with french fries or salad	CHF 31
<b>BONE-AGED ENTRECOTE FROM LOCAL BEEF (200g)</b> with herbal butter, green pepper sauce. Served with french fries and daily vegetables.	CHF 48
<b>TROUT FILLET FROM THE RUBIGENHOF</b> with melted almond butter, baby potatoes and spinach	CHF 41
<b>HOMEMADE AGNOLOTTI</b> Filled with Meiringer herbal cream cheese, confit cherry tomatoes, Giessbach's garden herbs and Abegglen's mountain cheese	CHF 32



## *Dessert*

**PEACH MELBA GRANDHOTEL GIESSBACH ART**  
with peach, raspberries, vanilla and almonds

CHF 16

**HOMEMADE SORBET OR ICE CREAM OF THE DAY**  
with fruits

CHF 8

**VARIATION OF CHEESE FROM THE JUMIVERSUM**  
with garnishes and homemade fruit bread.  
Of your choice with or without blue cheese

CHF 18